

# Adegas Gran Vinum

Rias Baixas D.O.  
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Spain

Rias Baixas D.O.

## Overview

Rías Baixas (ree-ahs buy-shuss)  
Albariño (al-baa-ree-nyo).

Rías Baixas is a region in Galicia, located in northwest Spain. It is a gorgeous, lush and green area along the Atlantic seacoast, directly above Portugal. Rías Baixas DO (the “low estuaries”) borders Portugal on the coast and contains five subzones: Val do Salnés, Ribeira do Ulla, Soutomaior, O Rosal, and Condado do Tea. The white grape Albariño comprises classic wines from the region, and a wine labeled “Rías Baixas Albariño” will not contain any blending grapes. If the wine is instead labeled with one of the northern subzones (Val do Salnés or Ribeira do Ulla) it must contain a minimum 70% Albariño, whereas the southern subzones of O Rosal and Condado do Tea stipulate a minimum 70% of Albariño and, respectively, either Loureira or Treixadura—the favored white grapes in Portugal’s neighboring Vinho Verde—in any combination. Regardless, many of the best producers make pure varietal Albariño, sometimes subjecting the wine to malolactic fermentation and barrica aging, which is indicated on the bottle. Whether oaked or not, classic Albariño wines tend to show stone fruit and citrus flowers, with the suggestion of bubble gum and an undercurrent of minerality. Red wines are produced from grapes such as Caiño, Espadeiro and Mencía, but nearly 90% of the vineyard acreage in Rías Baixas is devoted to Albariño.



## Albariño

Albariño wines have a roundness and great level of acidity, which allows them to pair beautifully with a wide range of cuisines. While they are exceptional with fresh fish and seafood of all kinds, they are also delicious with chicken, pork and veal dishes as well as a variety of cheeses. Albariño from Rías Baixas is an ideal accompaniment to many types of Asian food, including Indian, Chinese, Thai, and Vietnamese.

## Mar de Vinas Albarino

This wine is produced from estate grown vines. All fruit is hand harvested followed by cluster sorting at the winery before pressing. The grapes are whole cluster pressed in a pneumatic press, followed by settling of the must with dry ice. The wine was fermented at 64° F in stainless steel tank. No malolactic fermentation. Aged for almost 2 months on fine lees for increased texture and mouthfeel.

## Reviews on 2009—2010 not yet rated

**88 points**, Stephen Tanzer’s International Wine Cellar (Sept/Oct 2010): “...mineral quality gives a salty impression to the zesty citrus flavors, which show good clarity and intensity.”

**87 points**, Wine Advocate (April 2010): “Smooth-textured in an elegant style, the wine has good balance...”